



SUGAR SNAP AND SNOW PEA RISOTTO

Ingredients:

- 150 grams Sugar Snap Peas
- 150 grams Snow Peas
- 1 medium onion, diced
- 150 grams grated fresh Parmesan
- 2 large cloves of Garlic, crushed
- 250 grams Arborio Rice
- 1 ½ litres Vegetable Stock
- 100 ml White Wine
- Salt and pepper

Method:

- Prepare peas - wash in cold water, then top, tail and remove and discard the string running along either side of the pod. Thinly slice peas and put aside for later.
- Heat oil in medium sized saucepan – medium to high heat.
- In a separate saucepan warm stock – medium to high heat.
- Add rice to oil and thoroughly coat rice with oil. Add onion and garlic and coat with oil, heat until onion is transparent.
- Add white wine and reduce liquid by half, reduce heat to low to medium heat.
- Add a soup ladle of the stock to the rice and reduce liquid, continue this process until rice is al dente and creamy. Remove from heat, add salt and pepper to taste, stir through peas, reserving a little for garnishing.

To Serve:

- Place rice in serving bowl and top with grated parmesan and remaining peas, and serve.
- Serves 4-6.